

Museums Staff Holiday Cookbook



Desserts!

Desserts & Candy

Cookies

Debbie's Very Famous Sugar Cookies

$\frac{3}{4}$ c. butter
1 c. sugar
2 eggs
 $\frac{1}{2}$ tsp. vanilla
 $2\frac{1}{2}$ cups flour
1 tsp. baking powder
1 tsp. salt

Mix well butter, sugar, eggs, and vanilla. Blend in flour, baking powder and salt. Chill at least 1 hour. Roll $\frac{1}{8}$ " thick on floured surface. Cut with a 3" cookie cutter. Place on un-greased cookie sheet and bake in a 400° Oven.

Frosting: Made with powdered sugar, food coloring, and water. Stir ingredients. Decorating the cookies is a great family activity.

2X:

$1\frac{1}{2}$ cup butter
2 c. sugar
4 eggs
1 tsp. vanilla
5 c. flour
2 tsp. baking powder
2 tsp. salt



Karen's Washboard Cookies

These are really great if you work at a history museum and everyone knows what a washboard looks like.

2 cups flour
1 cup flaked sweetened coconut
 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{4}$ tsp soda
 $\frac{1}{4}$ tsp salt
 $\frac{1}{4}$ tsp nutmeg
1 egg
2 Tbls milk
8 Tbls butter
1 cup light brown sugar

Mix butter and sugar, and then add dry ingredients. Shape into rectangular log 2 x 3 by 15 inches long. Wrap in plastic and chill 2 hours. Slice about 3/8" inch thick and make "washbord lines" with floured fork. Bake at 350° for 15-18 minutes. Rotate pan if needed. Yum!

Ralph's Blueberry Chocolate Chip Oatmeal Cookies

2 $\frac{1}{4}$ c. flour
1 tsp. baking soda
1 tsp. salt
1 c. butter, softened
1 $\frac{1}{4}$ c. brown sugar
 $\frac{1}{2}$ c. granulated sugar
2 eggs
1 tsp. vanilla
 $\frac{1}{2}$ tsp. water
1 $\frac{1}{2}$ c. oats
1 cup chocolate ships
1 $\frac{1}{4}$ c. dried blueberries

Preheat oven to 350°. Stir together flour, soda, and salt. In a separate bowl, cream butter, brown sugar and granulated sugar until light and fluffy. Beat in eggs, vanilla and water. Slowly beat in flour mixture. Stir in oats, chocolate chips, and blueberries. Press into an ice cream scoop or $\frac{1}{4}$ measuring cup and drop onto an ungreased baking sheet about two inches apart. Lightly press down with a fork creating three inch circles. Bake at 350° for 12 minutes. Carefully transfer to cooling racks.

Tom's Oatmeal Gingersnaps

1 $\frac{1}{2}$ cups all-purpose flour
1 cup sugar
 $\frac{3}{4}$ cup quick-cooking rolled oats
1 teaspoon baking soda
1 teaspoon ground ginger
 $\frac{1}{4}$ teaspoon ground cloves
 $\frac{1}{2}$ cup shortening
 $\frac{1}{4}$ cup molasses
1 egg
Sugar

Stir together first six ingredients and $\frac{1}{4}$ teaspoon of salt. Blend in shortening, molasses, and egg; beat well with electric mixer for two minutes. Form into one-inch balls. Roll in sugar; place two inches apart on greased cookie sheet. Bake at 350° for 8-10 minutes. Let stand one minute; cool on rack. Makes 3 $\frac{1}{2}$ dozen.

Cakes

MJ's Deep Dark Chocolate Cake

1 pkg. Devil's Food cake mix
4 eggs
 $\frac{3}{4}$ cup water
1 cup sour cream

$\frac{1}{4}$ cup vegetable oil
1 pkg. instant chocolate pudding
1 pkg. chocolate chips

Place all ingredients except chocolate chips in bowl. Mix thoroughly. Add chocolate chips and turn into well greased Bundt pan. Bake 50 minutes to one hour in a 350° oven. Let cool 20 minutes and turn out of pan. When nearly cool, cover with foil. Serve with Coffee Kahlua Cream, if desired.

1 pt. whipping cream'
1 tbsp. instant coffee
 $\frac{1}{4}$ cup Kahlua

Whip cream and Kahlua in chilled bowl. Gradually add coffee and whip until still. Serve over cake.

Kasia's Sour Cream Coffee Cake

Ingredients

- 12 tablespoons (1 1/2 sticks) unsalted butter at room temp.
- 1 $\frac{1}{2}$ cups granulated sugar
- 3 extra-large eggs at room temperature
- 1 $\frac{1}{2}$ teaspoons pure vanilla extract
- 1 $\frac{1}{4}$ cups sour cream
- 2 $\frac{1}{2}$ cups cake flour (not self-rising)
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon kosher salt

For the streusel:

- $\frac{1}{4}$ cup light brown sugar, packed
- $\frac{1}{2}$ cup all-purpose flour
- 1 $\frac{1}{2}$ teaspoons ground cinnamon
- $\frac{1}{4}$ teaspoon kosher salt
- 3 tablespoons cold unsalted butter, cut into pieces
- $\frac{3}{4}$ cup chopped walnuts, optional

For the glaze:

- $\frac{1}{2}$ cup confectioners' sugar
- 2 tablespoons real maple syrup

Directions

Preheat the oven to 350°. Grease and flour a 10-inch tube pan.

Cream the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment for 4 to 5 minutes, until light. Add the eggs 1 at a time, and then add the vanilla and sour cream. In a separate bowl, sift together the flour, baking powder, baking soda, and salt. With the mixer on low, add the flour mixture to the batter until just combined. Finish stirring with a spatula to be sure the batter is completely mixed.

For the streusel, place the brown sugar, flour, cinnamon, salt, and butter in a bowl and pinch together with your fingers until it forms a crumble. Mix in the walnuts, if desired.

Spoon half the batter into the pan and spread it out with a knife. Sprinkle with $\frac{3}{4}$ cup streusel. Spoon the rest of the batter in the pan, spread it out, and scatter the remaining streusel on top. Bake for 50 to 60 minutes, until a cake tester comes out clean.

Let cool on a wire rack for at least 30 minutes. Carefully transfer the cake, streusel side up, onto a serving plate. Whisk the confectioners' sugar and maple syrup together, adding a few drops of water if necessary, to make the glaze runny. Drizzle as much as you like over the cake with a fork or spoon.

Leith's Tomato Soup Spice Cake

- 1 $\frac{3}{4}$ c. all purpose flour
- 1 c. sugar
- 3 tsp. baking powder
- $\frac{1}{2}$ tsp. each clove, cinnamon, and nutmeg
- $\frac{1}{2}$ c, shortening
- 1 can Campbell's condensed tomato soup

2 eggs

1 c. chopped walnuts

$\frac{1}{2}$ c. raisins

$\frac{1}{2}$ c. chopped dates

Sift and combine all dry ingredients, add shortening and 1/2 soup, beat until smooth. Add remaining soup and eggs, beat until smooth. Fold in nuts and fruit. Bake in a greased and floured tube pan for about 1 1/4 hours, at 350°. Cool in pan for 10 minutes then turn out on rack to finish cooling. Serves 10 to 12.

Melanie's Grandma's Pineapple Upside-Down Cake

My mom made this simple but delicious cake for years. It is a family favorite and is quick and easy.

Using a large cast iron skillet, melt one cube of butter. Turn off heat and add one box of dark brown sugar. Mash the sugar into butter until thoroughly coated.

Drain one large can of sliced pineapple (save juice). Arrange the pineapple rings on top of brown sugar.

Put a maraschino cherry in the center of every pineapple ring.

Mix any yellow cake mix as directed except substitute the pineapple juice for water. Pour over top of brown, sugar, pineapple base.

Bake according to directions.

Let cool briefly (3-5 minutes) then put large plate over the skillet and very carefully flip.

ENJOY!

Tom's Cheesecake

Crust: $\frac{1}{2}$ cup butter or margarine
2 Tablespoons Sugar
18 Graham Crackers ($1\frac{1}{4}$ cup of crumbs)

Mix and spread in a nine inch pan with fingers. Bake at 375° for 8 minutes.

Filling: 18 oz. Cream Cheese
2 teaspoons vanilla
1 cup sugar
4 eggs (well beaten)

Mix until smooth. Pour into baked crust. Bake at 325° for about 45 minutes until set (not shiny in the center). Cool for 30 minutes.

Tom's Black Bottom Cupcakes

Batter: $1\frac{1}{2}$ cup flour
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup cocoa powder
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 cup water
 $\frac{1}{3}$ cup oil
1 tablespoon vinegar
1 teaspoon vanilla

Filling: 8 oz. cream cheese
1 egg
 $\frac{1}{4}$ cup sugar
 $\frac{1}{8}$ teaspoon salt
1 cup chocolate chips

Glaze: 3 oz. semi-sweet chocolate
2 oz. unsalted butter

$\frac{1}{2}$ teaspoon corn syrup

Batter: Preheat oven to 375°. In a bowl, put all dry ingredients, and then add remaining ingredients. Mix with an electric mixer until combined. Pour into greased muffin tins $\frac{1}{2}$ full.

Filling: Beat cream cheese, egg, sugar and salt in a small mixing bowl until combined and smooth. Add chocolate chips. Spoon two heaping tablespoons into the middle of the batter. Bake 30-35 minutes. Let cool 10 minutes, remove from pan and cool completely.

Glaze: Combine chocolate, butter and corn syrup and melt in microwave on medium heat or over a double boiler. Dip top portion of cupcakes into chocolate glaze.

Other Sweet Treats

MJ's Brownie Pizza

Prepare Fudge Brownie Mix as directed on package

Spread onto greased 12" pizza pan.

Bake at 350° F. for 18-22 minutes; cool completely.

Spread with one can Chocolate Fudge Frosting.

Sprinkle chopped bite-size chocolate candies over frosting.

Heat a jar of Hot Fudge and Caramel toppings and drizzle over top of candy.

Kasia's Lemon Bars

Ingredients

For the crust:

- $\frac{1}{2}$ pound unsalted butter, at room temperature
- $\frac{1}{2}$ cup granulated sugar

- 2 cups flour
- $\frac{1}{8}$ teaspoon kosher salt

For the filling

- 6 extra-large eggs at room temperature
- 3 cups granulated sugar
- 2 tablespoons grated lemon zest (4 to 6 lemons)
- 1 cup freshly squeezed lemon juice
- 1 cup flour

Confectioners' sugar, for dusting

Directions

Preheat the oven to 350°.

For the crust, cream the butter and sugar until light in the bowl of an electric mixer fitted with the paddle attachment. Combine the flour and salt and, with the mixer on low, add to the butter until just mixed. Dump the dough onto a well-floured board and gather into a ball. Flatten the dough with floured hands and press it into a 9 by 13 by 2-inch baking sheet, building up a 1/2-inch edge on all sides. Chill.

Bake the crust for 15 to 20 minutes, until very lightly browned. Let cool on a wire rack. Leave the oven on.

For the filling, whisk together the eggs, sugar, lemon zest, lemon juice, and flour. Pour over the crust and bake for 30 to 35 minutes, until the filling is set. Let cool to room temperature.

Cut into triangles and dust with confectioners' sugar.

Karen's Whoopie Pies

These are like little sandwich cookies. Ridiculously good!

Cakes:

2 Cups flour

$\frac{1}{2}$ cup cocoa powder

1 tsp soda

$\frac{1}{2}$ tsp salt

8 Tbl butter

1 cup light brown sugar
1 egg
1 tsp vanilla
1 cup buttermilk

Filling

12 Tbls butter
1 $\frac{1}{4}$ c powdered sugar
1 $\frac{1}{2}$ tsp vanilla
 $\frac{1}{2}$ tsp salt
2 $\frac{1}{2}$ cups marshmallow creme

Beat egg and sugar together for 6 minutes. Add dry ingredients. Mix. Spoon out on lined baking trays in 1/4 cup increments. Bake at 350° for 15-18 minutes. Let cool completely. (an hour)

For filling:

Combine butter and sugar, add the rest until fluffy. Make into little sandwiches. Serve or wrap individually overnight.

Leith's German Bon Bons

2 tsp. vanilla
8 oz. cream cheese
1 c. peanut butter
2 boxes powdered sugar
1 c. butter
1 large bag chocolate chips (semi-sweet)
2 tbsp. paraffin

Combine ingredients (except chocolate and paraffin) until smooth. Form into small balls and place on a wax paper covered cookie sheet and place into freezer. Melt the chocolate and paraffin being careful to not boil (heating over water or in a fondue pot works well). Dip the Bon Bons with a fork, one at a time into chocolate and return to waxed paper. They keep well in the freezer. 25 servings.

Jason's Super Easy Crêpes

Ingredients

- 1 cup all-purpose flour
- 2 eggs
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup water
- $\frac{1}{4}$ teaspoon salt
- 2 tablespoons butter, melted

Directions

1. In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth.
2. Heat a lightly oiled griddle or frying pan over medium high heat. I cook in a cast iron skillet and find that I only have to oil it for the first crepe. Pour or scoop the batter onto the griddle, using approximately $\frac{1}{4}$ cup for each crêpe. Tilt the pan with a circular motion so that the batter coats the surface evenly.
3. Cook the crêpe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot.
4. I add the goo to it while the second side is cooking. My biggest successes have been brie/pear and banana/Nutella. Whenever using fruit, make sure to slice it thin so it doesn't poke through when folding.
5. When the crêpe is loaded and ready to go, fold it in half twice so you have a pie shaped wedge and eat it from the open side so that goo doesn't squish out. As for dinner crêpes, I recommend salmon/pesto or chicken/Alfredo.

Jason's Chocolate Chip Scones

- 1 $\frac{3}{4}$ cups all-purpose flour
- 3 Tablespoons Granulated sugar
- 2 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{3}$ cup butter
- 1 egg, beaten

$\frac{1}{2}$ cup semisweet chocolate chips
4 to 6 tablespoons half-and-half
1 egg, beaten

In bowl combine flour, sugar, baking powder and salt. Cut butter into flour mixture until it resembles fine crumbs. *I either do this with a knife or a cheese grater and then mix it in with my hands.*

Stir in egg, chocolate chips and just enough half-and-half so dough leaves side of bowl. Turn dough onto lightly floured surface. This is the hard part, you're going to want to add in more liquid, but I never use more than 5 Tbs. of Half and Half. The less liquid you use the flakier they come out and the easier the dough is to work with.

Knead lightly ten times. Roll into a $\frac{1}{2}$ -inch thick circle, cut into 12 wedges. I cut it with a pizza cutter. Place on ungreased cookie sheet. Brush with beaten egg and bake at 450° for 10 to 12 minutes.

You should definitely make two batches if you're planning to take them to a party or something like that because you'll eat half the batch before you even get in the car. Immediately remove from cookie sheet. Serve with butter. It can be stored in freezer up to 4 months. Yields 8-10 scones.

Ralph's Chocolate Caramels

Butter (for greasing dish)
1 c. butter
1 c. corn syrup
1 box light brown sugar (16 oz. box)
2 oz. unsweetened chocolate
1 can of Sweetened Condensed Milk
1 t. vanilla

Butter a 9 x 13 glass casserole dish. Melt sugar, butter, and corn syrup over medium heat. Once sugar is completely dissolved, add condensed milk and 2 oz. of chocolate. Stir frequently until mixture reaches firm ball stage (144-148°). Take

pan off heat and stir in vanilla. Pour into buttered dish and cool. Once cool, cut into 1 x 1 inch squares. Wrap each square into a 3 x3 inch square of wax paper.



Happy Holidays!